

Food Directorate

Mission: International Health Coordination  
Sector: Sanitary and Phytosanitary Multilateral  
Agreements

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FSIS-USDA

Our Reference: MCSI/CR/NF/0214  
File handled by: Catherine ROGY  
Position: 84.56  
Subject: FSIS mission in France from May 7 through May 23, 2001

Paris

Dear Madam Director,

In a letter dated last November 16<sup>th</sup> you sent me the final audit report project concerning the French inspection system for poultry and slaughter animal meats carried out from May 7 through May 23, 2001.

During this mission, it was pointed out that the Louis Gad establishment located in Lampaul Guimiliau (accreditation number 29-297-01) and the Junca establishment located at 40100 Dax (accreditation number 40-088-03) were to undergo a reevaluation by their supervising inspector.

I am pleased to inform you of the corrective measures that have been implemented following Dr. Singh's remarks.

**1) Junca establishment**

- a) Bathrooms: the sinks now have hot water and the temperature of said water is monitored daily.
- b) Cold chambers doors: the door to the raw materials reception area has been restored.
- c) Condensation: the evacuation of steam from water that stagnates in the cooking area was improved by strengthening its extraction and installing steam pipes in the room.
- d) SSOP registrations: a daily sanitation control of the facilities was implemented.

(handwritten) IPD/575  
BW Feb 15, 2002

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## 2) Louis Gad establishment

- a) As of the beginning of July 2001, the blood is collected individually and in a semi-automated fashion using trocars and the trocars are cleaned and sterilized in hot water between each pig.
- b) The ventilation was modified in the cold chamber in question.
- c) The cleanliness of the overhead structures is currently satisfactory.
- d) The rail that carries the carcasses at the dressing level has been elevated and guides have been installed.
- e) The automatic saws were equipped with a hot water sterilization system prior to the expert's visit. There is no visible display of the temperature to guarantee this. This fact has not changed to date.
- f) Improvement of the singeing posts (dedicated locations, singeing material, specific bars, training of certain members of personnel, drafting of instructions and registrations, implementation of safety precautions, increased lighting are anticipated).
- g) The submandibular ganglion inspection post has been modified in order to make it possible to study two ganglions at once.

Furthermore, as far as the evaluation and inspection procedures are concerned for the establishments authorized to export to the United States, in particular the frequency of the inspections, I would appreciate it if my services could meet with you to discuss this matter. We will be in touch concerning this matter in the very near future.

Very truly yours,

Copy to: Mr. Checchi-Lang, SANCO General Director, European Commission  
Mr. Besa L. Kotati, Minister-Counselor of Agricultural Affairs, United States Embassy